



USDA Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

Template Version 2.09

Required Report - public distribution

Date: 9/30/2005

GAIN Report Number: ID5023

Indonesia

Food and Agricultural Import Regulations and Standards

Export Certificate Report

2005

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Report Highlights:

This report lists the required export certificates/import requirements for exports to Indonesia.

Includes PSD Changes: No
Includes Trade Matrix: No
Annual Report
Jakarta [ID1]
[ID]

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Disclaimer :

This report was prepared by the Foreign Agricultural Service in Jakarta for U.S. exporters of domestic food and agricultural products and U.S. regulatory agencies. While care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was unavailable. It is highly recommended that U.S. exporters verify the full set of certificate requirements with their foreign customers before any goods are shipped. Final import approval of any product is subject to the importing country's rules and regulations.

Also included in this report is information on import requirements for products that currently cannot be imported to Indonesia from the United States. These include ruminant products and some types of poultry meat. The import requirements listed reflect those that were in force up until the time trade was halted. Where applicable, this report identifies those products that can no longer be imported.

SECTION I. LIST MAJOR EXPORT CERTIFICATES REQUIRED BY COUNTRY OF IMPORT AND THE PRODUCTS THEY COVER (Matrix)

PRODUCTS	TITLE OF CERTIFICATES	ATTESTATION REQUIRED ON CERTIFICATE	PURPOSE	REQUESTING MINISTRY
Bovine Genetics	Certificate of Health of Origin	Please refer to Section III	Animal health	Ministry of Agriculture
Animal Products	Certificate of Health of Origin	Please refer to Section III	Animal health	Ministry of Agriculture
Poultry, Meat and Products derives from poultry and meat	Sanitary Certificate	Please refer to Section III	Food safety	Ministry of Agriculture
Milk, Milk Powder, Milk Products & Cream	Sanitary Health Certificate	Please refer to Section III	Food safety	Ministry of Agriculture
All Food Products	Health Certificate Certificate of Free Sale	- Fit/safe for human consumption - Freely sold in the exporting country - Free from BSE/FMD (if contain meat)	Food safety	National Agency of Drug & Food Control (BPOM)
Agriculture products with minimal processing	Phytosanitary Certificate	- Free from pest - Free from residue	Plant Safety Food safety	National Agency of Drug & Food Control (BPOM)
Plant/Fruit	Phytosanitary Certificate	- Free from pest - Free from residue	Plant Safety Food safety	Ministry of Agriculture
Meat and Dairy Products	Halal Certificate	- Product Produced According to Halal Standards	Product Meets Religious Standards	Indonesia Council of Ulama (MUI)

SECTION II. PURPOSE OF SPECIFIC EXPORT CERTIFICATES

Please refer to the Matrix under Section I.

SECTION III. SPECIFIC ATTESTATION REQUIRED ON THE EXPORT CERTIFICATE

A. Bovine Genetics:

1. Frozen Embryos:

- The country has been free from Foot and Mouth Disease, Rinderpest, Contagious Bovine Pleuro Pneumonia, Peste des Petit Ruminants and Lumpy Skin for at least three (3) years. Vaccination against these diseases is prohibited in the United States.

- The embryo collection (EC) and the farm of origin of each embryo donor are officially free of brucellosis and tuberculosis.
- The EC facility and the farm of origin of each donor female were clinically free of bluetongue, bovine genital campylobacteriosis, enzootic bovine leucosis, IBR/IPV (infectious bovine rhinotracheitis/infectious pustular vulvovaginitis), Johne's disease, leptospirosis, and trichomoniasis, for the last 12 months.
- Each embryo donor was born and raised in the United States or Canada, and was maintained only at the EC facility or the farm of origin for the 30 days immediately prior to embryo collection.
- The EC facility or herd of origin is under the supervision of a USDA Accredited Veterinarian.
- The semen used to produce the embryos met Certified Semen Service standards or equivalent; the semen, collected under the supervision of a USDA accredited veterinarian from bulls born and raised in the United States or Canada, was obtained from semen collection centers with a health status equal to or greater than the health status described above for the EC facility.
- Each embryo donor was health and free of signs of infectious disease at the time of embryo collection.
- The embryos were collected, processed, and stored in conformance with the Manual of the International Embryo Transfer Society Manual and/or the OIE Terrestrial Animal health Code; all media used during these procedures were considered sterile and the antibiotics used were considered acceptable by USDA for said purpose.
- During process, the embryos were transferred through five washes of phosphate buffered saline (PBS) containing bovine serum albumin (BSA), then through two washes of 0,25% trypsin, PH 7,6-7,8 for a total trypsin exposure time of 60-90 seconds, then through five washes in PBS containing serum instead of BSA. Each of the washes was a 100-fold dilution of the previous one and a fresh sterile pipette was used for each of the transfers.
- Only embryos from the same donors were washed and otherwise processed together. Each embryo was examined microscopically and found to have a *zona pellucida* that was intact and free from any adherent material.
- The embryos are packed in ampules/straws that are permanently marked as to collection date and identity (including breed) of the semen and embryo donors in accordance with IETS recommendations; each ampule/straw contains only one embryo.
- The embryos will be shipped in a container that is new or that has been cleaned and disinfected; fresh liquid nitrogen will be used to charge the container; a USDA seal will be applied to the container by a USDA or USDA-accredited veterinarian prior to shipment.

2. Frozen Semen:

- The country is free from Foot and Mouth Disease, Contagious Bovine Pleuro Pneumonia, Lumpy Skin Disease, Rift Valley fever and rinderpest.
- The AI center is under the direct supervision of a USDA-accredited veterinarian and meets the disease control standards of Certified Semen Services (CSS) or equivalent.
- The donor bulls and all other cattle in the AI Center should be born and raised in the United States or Canada and since entering the AI center have not been used for natural services.
- The AI Center is officially free of bovine brucellosis and tuberculosis.
- The AI center was clinically free of bluetongue, bovine genital campylobacteriosis (BGC), bovine virus diarrhea, enzootic bovine leucosis (EBL), infectious bovine rhinotracheitis, Johne's disease, leptospirosis, trichomoniasis, and vesicular stomatitis for the 6 months prior to collection of the semen.

- The donor bulls were healthy and free from any clinical evidence of infectious diseases at the time of collection of the semen.
- The semen was collected, processed and stored in accordance with CSS standards or international standards.
- Semen are treated by antibiotic effective against *Leptospira* and *Mycoplasma spp.*
- The semen should be stored frozen for the last 28 days.
- The semen will be shipped in a container that is new or that has been cleaned and disinfected; fresh liquid nitrogen will be used to charge the container; a USDA seal will be applied to the container by USDA or USDA-accredited veterinarian prior to shipment.

B. Animal Products

1. Pet Food

- The products come from country or part of the country which is free from Foot and Mouth Disease (FMD), Rinderpest, Contagious Bovine Pleuropneumonia, Classical Swine Fever, African Swine Fever, Swine Vesicular Disease for the last 12 months prior to export.
- Product originated from bovine should come from country or part of country which is free from Bovine Spongiform Encephalopathy (BSE) or country that complies with the condition in Article 2.3.23.3 to be considered as free of BSE or Article 2.3.13.4 to be considered as provisionally free based on Terrestrial Animal Health Code OIE.
- Products originated from ovine and caprine, should come from country or part of country or legally imported from country which is free from Scrapie diseases.
- Products originated from poultry have been sufficiently heat treated to destroy Avian Influenza and Newcastle Disease viruses.
- Products originated from Bovine, porcine, poultry, dairy and fish used in the manufacture of the certified products are either US origin or legally imported from Australia or New Zealand into the US.
- The material used for dry products should be subjected to heat treatment for a minimum of 80°C throughout their substance.
- The canned products must be subjected to heat treatment to a minimum Fo value of 3.
- Precautions have been taken after heat processing to prevent recontamination of the finished products with pathogenic agents.
- The manufacturing plant is approved by the USDA, APHIS, Veterinary Services, as a producer of pet food for export to Indonesia.
- The products certified herein are officially authorized for sale and use as pet foods in the United States.

2. Bone meal/meat meal/meat and bone meal/horn, hoof or blood meal (Imports from U.S. no longer allowed as of 31 August, 2005)

- The products are US origin. The United States has been free from Foot and Mouth Disease (FMD), Rinderpest and Peste des Petits Ruminant for the last 12 months prior to export and the United States meets the requirements under article 2.3.13.4 of the World Organization for Animal Health (OIE) Terrestrial Animal Health Code to be considered as provisionally free of BSE and the United States has an active Scrapie Eradication Program, and scrapie is a mandatory reportable disease. Positive and suspect animals, as well as animals exhibiting clinical signs of scrapie are prohibited from going to slaughter.
- The product come from the following rendering plant(s) officially approved by APHIS to export to Indonesia: [include APHIS approval numbers]. The rendered meals meet the requirements of the United States for domestic sale and use.

- The products must come from rendering plants either 1) render only one species or 2) have dedicated lines or a separation/flushing protocol to ensure that ruminant MBM manufactured for export to Indonesia is not contaminated with porcine materials.
- The products come from animals that were either born or raised in the United States or were legally imported upon meeting all US animal health requirements for entry and were not under quarantine for animal diseases. The rendering plant maintains records on all raw material sources. The products certified herein were produced on the following dates: [include dates of production].
- The products have been subjected to heat treatment sufficient to inactivate or destroy *Bacillus anthracis* and *Clostridium perfringens*.
- The products have been subjected to routine testing for salmonella and clostridium.
1) In accordance with APPI protocol in the APPI's approved laboratory that accredited or meet the USDA APHIS standards; or 2) in a laboratory acceptable to the USDA APHIS [latest lab results will be attached].
- The rendered material was subjected to dry heat at a minimum temperature of 118°C (245°F) for a minimum of 40 minutes.
- Precautions have been taken to prevent contamination of the product with pathogenic agents following processing.
- The products were processed under sanitary conditions and in accordance with good manufacturing practices.
- The products do not contain porcine ingredients.

3. Poultry by product meal/feather meal originated from avian

- The products come from an area which meet the World Organization for Animal Health's (OIE) criteria to be considered free of Highly Pathogenic Avian Influenza (HPAI) and where no outbreak of foot and mouth disease (FMD) has been reported within 1 (one) month prior to export.
- The product come from the following rendering plant(s) officially approved by APHIS to export to Indonesia: [include APHIS approval numbers]. The rendered meals meet the requirements of the United States for domestic sale and use.
- The products must come from rendering plants either 1) render only one species or 2) have dedicated lines or a separation/flushing protocol to ensure that poultry origin meal manufactured for export to Indonesia is not contaminated with ruminant or porcine materials.
- The rendering plant(s) maintains records on all raw material sources. The product certified herein was produced on the following dates: [include dates of production].
- The products have been subjected to routine testing for salmonella and clostridium.
1) In accordance with APPI protocol in the APPI's approved laboratory that accredited or meet the USDA APHIS standards; or 2) in a laboratory acceptable to the USDA APHIS [latest lab results will be attached].
- The rendered material was subjected to dry heat at a minimum temperature of 118°C (245°F) for a minimum of 40 minutes or a continuous hydrolyzing process at a minimum temperature of 122°C (250°F) for a minimum of 15 minutes with a minimum pressure of 55 lbs/square inch.
- Precautions have been taken to prevent contamination of the product with pathogenic agents following processing.
- The products were processed under sanitary conditions and in accordance with good manufacturing practices.
- The products do not contain ruminant and porcine ingredients.

4. Wool, hair, bristles intended for industrial

- The products come from country which is free of Foot and Mouth Disease (FMD), Rinderpest and Peste des Petits Ruminant, for the last 12 months prior to export.

- Products originated from small ruminant, should come from country or part of country which is free from sheep pox and goat pox.
- Products originated from swine, should come from country or part of country which is free from African Swine Fever, Classical Swine Fever, Swine Vesicular Disease.
- Products originated from horse, should come from country or part of country which is free from African Horse Sickness.
- Product (Wool) from endemic countries of FMD the Controlling, Inspection and Approval (CIA) shall be firstly implemented as the pre-requisite.
- Product originated from ruminants showing no clinical sign of anthrax at the time of shearing or considered of Article 2.2.1.6 Terrestrials Animal Health Code OIE.
- The product has been processed to ensure the destruction of the FMD virus in accordance with Article 3.6.2.2, Article 3.6.2.3 of Terrestrials Animal Health Code OIE.
- Precautions have been taken after processing to prevent recontamination of the finished product with pathogenic agents.

5. Duck down/duck feather/goose feather intended for industrial

- Product from outbreak countries of HPAI, the Controlling, Inspection and Approval (CIA) shall be firstly implemented as the pre-requisite.
- The product has been processed to ensure the destruction of the HPAI and ND virus
- The necessary precautions were taken after processing to avoid contact of the product with any source of HPAI virus.

6. Raw hide, skin of animal origin (bovine, ovine, caprine, swine, horse, rabbit, reptile, wild animal, fish)

- The products come from country which is free of Foot and Mouth Disease (FMD), Rinderpest and Sheep Pox and Goat Pox for the last 12 months prior to date of export.
- Products originated from bovines should come from country or part of country which is free from Lumpy Skin Disease or country that complies with the condition in Article 2.2.12.10, Article 2.2.12.11, and Article 2.2.12.12 of Terrestrials Animal Health Code OIE.
- Products originated from small ruminants should come from country or part of country, which is free from Peste des Petits Ruminant or country that complies with the condition in Article 2.4.9.20 of Terrestrials Animal Health Code OIE.
- Product (wet pickled) from endemic countries of FMD the Controlling, Inspection and Approval (CIA) shall be firstly implemented as the pre-requisite.
- Product of finished leather from outbreak countries of FMD the Controlling, Inspection and Approval (CIA) shall be firstly implemented as the pre-requisite.
- The Product must come from Anthrax free zone and have passed ante mortem and post mortem veterinary inspection or come from other country as free from the diseases.
- The product has been processed to ensure the destruction of the FMD virus in conformity with one of the procedures referred to in Article 3.6.2.4 of Terrestrials Animal Health Code OIE.
- Precautions have been taken after processing to prevent recontamination of the finished product with pathogenic agents.

C. Meat and Meat Products

1. Meat and Edible Offal (Beef)

(Imports from U.S. no longer allowed as of 31 August, 2005)

- The country of origin is declared free from Foot and Mouth Disease (FMD), and Rinderpest for the last 12 months prior to shipment and no vaccinations against these diseases were carried out in the last 3 consecutive years.

- The country of origin is free from Bovine Spongiform Encephalopathy.
- The meat and edible offal shall be derived from animals which were born and reared or have been kept in the country of origin at least for the past 4 months.
- The meat and edible offal shall originate from approved slaughterhouses and has passed ante mortem and post mortem examinations and have been processed in accordance with the sanitary and hygienic requirements so that the meat is safe and fit for human consumption.
- The meat and edible offal do not contain preservatives, additives and or other substances at a level, which may cause hazard to human health, and the storage of meat does not exceed 3 months period from the date of slaughtering to the date shipment.

2. Poultry Meat:

(Imports of Chicken parts are banned)

- The country of origin is declared free from Highly Pathogenic Avian Influenza (Fowl plaque) for the past 90 days prior to shipment.
- For the duck meat come from farm declared free from duck viral hepatitis and duck enteritis at least 90 days before to slaughter.
- The poultry meat shall be originated from approved slaughterhouses which at least equal to the Class A Indonesian standard slaughterhouses, and has been passed the ante mortem and post mortem examinations as well as processed in accordance with the sanitary and hygienic requirements so that the meat is safe and fit for human consumption.
- The poultry meat does not contain preservatives, additives and or other substances at a level which may cause hazard to human and the storage of poultry meat does not exceed 3 months period from the date of slaughtering to the date shipment.

3. Poultry Products:

- The country of origin is declared free from Highly Pathogenic Avian Influenza (Fowl plaque) for the past 12 months prior to shipment and no vaccinations for these diseases were carried out in the last 3 consecutive years.
- The poultry products shall be originated from a processing plant should be applied Hazard Analysis Critical Point (HACCP) System, where the maintenance hygienic practice is carried out to ensure that the poultry products produced for human consumption is safe and wholesome.
- The poultry products come from processing plant for export and processed in accordance with the sanitary and hygienic requirements so that the poultry products is safe and fit for human consumption.
- All poultry products which have passed the examinations stipulated in point 3 should have on the surface the inspection brand or in the case of a pack of pieces of poultry products, the brand must be applied on the surface poultry products packing.
- The poultry products does not contain preservatives, additives and or other substances at a level which may cause hazard to human health and the storage of poultry products does not exceed 3 months period from the date of processing to the date shipment.

D. Milk, Milk Powder, Milk Products and Cream.

- The country or part of country or zone of origin is free from Foot & Mouth Disease (FMD) and Rinderpest for at least three 12 months.
- The dairy products originate from herds or flocks which were not subjected to any restrictions due to Brucellosis or Tuberculosis at the time of milk collection.
- The milk or cream are come from in establishment Processing Industry by approval National Government and has been implemented HACCP plans.

- For the inactivation of pathogens present in milk or cream one of the following procedures has been used:
 - a. Milk or cream for human consumption
 - 1) Ultra-high temperature (UHT=minimum temperature of 132 °C for at least one second).
 - 2) If the milk has a pH less than 7.0, simple high temperature short time (HTST) pasteurization.
 - 3) If the milk has a pH of 7.0 or over, double HTST.
 - b. Milk for animal consumption
 - 1) Double HTST (72 °C for at least 15 seconds)
 - 2) HTST combined with another physical treatment, e.g. maintaining a pH<6 for at least one hour or additional heat to at least 72 °C combined with dessication.
 - 3) UHT combined with another physical treatment referred to point 2) above.
- For inactivation of microbiology does not use radiation.
- The milk or cream is derived from accredited processing plant and processed in accordance with the Islamic procedure and stated with a halal certificate.
- The milk or cream does not contain preservatives, additives, and or other substances at level which may cause hazard to human health.
- The milk or cream has been processed in accordance with the sanitary and hygiene requirements so that the milk or cream is safe and fit for human consumption.
- The milk or cream has been inspected by Authorized Government on the day of shipment are wholesome, safe and fit for human consumption.

SECTION IV. GOVERNMENT CERTIFICATE LEGAL ENTRY REQUIREMENTS

1. Certificates of animal health at origin must be issued by a veterinarian authorized by the U.S. Department of Agriculture.
2. Phytosanitary certificates should be in accordance with recommendations of the International Plant Protection Convention (IPPC). Additionally, fumigation certificates are required for products that are considered as a media that may be a disease vector, such as: soybeans and corn.
3. "Free sale" and "Fit for Human Consumption" documents must be issued/endorsed by health department/government of the country of origin. Letters issued by Chambers of Commerce or notary public will not be accepted.
4. Pet Food products must be accompanied by a document that says the products certified herein are officially authorized for sale and use as pet foods in the United States.
5. Meat and Meat products
 - a) The imported meat should be shipped directly from the country of origin to the port of entry in Indonesia unless prior approval is obtained from Ministry of Agriculture.
 - b) The packing of meat shall be originally sealed with all marks including the veterinary control number, date of slaughter and type of meat are still clearly be read.
 - c) The container for transporting meat from the country of origin shall be sealed by the authorized veterinarian and could only be opened by the Authorized Animal Quarantine Officer in the port of entry.
 - d) During transportation, the temperature in the container shall be kept stable (between -18° to -22° C).

SECTION V. OTHER CERTIFICATION/ACCREDITATION REQUIREMENTS

1. Any entry of animals, materials of animal origin, or products of material of animal origin are subject to the following conditions:
 - a) Importer must obtain import permit from Director General of Livestock Services, Ministry of Agriculture prior to importing. The permit is valid for 3 months.
 - b) Accompanied by Certificate of Origin stating that the animals, materials of animal origin, products of material of animal origin came from an area known to be free from quarantine disease in Category I and acknowledged by an authorized official from the legation of the RI if originated from abroad.
 - c) Importation must be made through designated points of entry.
2. Materials of animal origin or products of material of animal origin that intended for human consumption must also be accompanied by Halal certificate from accredited Islamic Council.
3. Prior to seed importing, importers must request import permit to Ministry of Agriculture (DG of Ornaments Plant, DG of Food Crops, or DG of Estate Crops) through National Seed Agency. The permit is valid for 6 months.
4. Other certificates needed for certain products are as follows:
 - a) Composition analysis certificate from producers (must be original, valid for 6 months).
 - b) GMO content certificate from products derived from soybeans, corn, tomatoes, and potatoes.
 - c) Indonesian National Standard (SNI) certificate and KBrO_3 Free certificate for wheat flour.
 - d) The result of residue analysis 3 Monochloro Propandiol (MCPD) from accredited government laboratories for isolated soy protein, soy sauce and hydrolyzed vegetable protein.
 - e) Original document listing production date and expiration date.
 - f) The product with short shelf-life, such as: milk and milk products, and other high risk food, should have at least 2/3 of shelf-life remaining at time of export.

APPENDIX I.

Responsible Authorities for Certificates:**Health Certificate of Origin:**

Directorate of Animal Health
Director General for Livestock Services (DGLS)
Ministry of Agriculture
Building C, 9th Fl.
Jl. Harsono RM No. 3 Ragunan
Jakarta 12550
Ph/Fax: +6221-781-5783

Health Certificate for Food Products:

Sub-Directorate of Certification for Food Products
Directorate of Inspection and Certification for Food Products
Deputy III for Dangerous Materials and Food Safety Control
National Agency of Drug and Food Control (BPOM)
Building F, 2nd Fl.
Jl. Percetakan Negara No. 23
Jakarta 10560
Ph/Fax: +62-21-4287-5518
Email: sertipang@yahoo.com

Phytosanitary Certificate:

Agency for Agricultural Quarantine
Ministry of Agriculture
Building E, 5th Fl.
Jalan Harsono RM No. 3 Ragunan
Jakarta 12550
Ph/Fax: +6221-781-6483

Sanitary Certificate (Meat Products):

Directorate of Veterinary Public Health
Director General for Livestock Services (DGLS)
Ministry of Agriculture
Building C, 8th Fl.
Jl. Harsono RM No. 3 Ragunan
Jakarta 12550
Ph: +6221-781-5780
Fax: +6221-782-7466

Halal Certificate:

Indonesian Council of Ulama (MUI)
Istiqlal Mosque, Taman Wijayakusuma
Jakarta 10710
Ph\Fax: +6221-350-7486
Email: halalmui@indo.net.id

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